

We claim:

- 1 1. A method of flavoring sake with fresh produce
2 comprising the steps of:
3 contacting a quantity of sake with a quantity of finely divided
4 fresh produce to form a produce sake mixture;
5 aging the produce sake mixture at a reduced temperature for a
6 predetermined time;
7 separating the aged produce sake mixture into a raw flavored
8 sake and insoluble material; *filling?*
9 subjecting the raw flavored sake to a rapid Pasteurization
10 process to produce Pasteurized flavored sake;
11 adding a preservative to produce fully stabilized flavored sake.
- 1 2. The method according to Claim 1, wherein the reduced
2 temperature is between 33° F and 50° F.
- 1 3. The method according to Claim 1, wherein the rapid
2 Pasteurization process is selected from the group consisting of flash
3 Pasteurization and tunnel Pasteurization.
- 1 4. The method according to Claim 1, wherein the produce is
2 selected from the group consisting of fruit, vegetables, herbs and spices.

1 5. The method according to Claim 1, wherein the
2 preservative is selected from the group consisting of sulfur dioxide, sodium
3 sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium
4 benzoate and sodium benzoate.

1 6. The method according to Claim 5, wherein the
2 preservative further includes a material selected from the group consisting of
3 ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives,
4 malic acid and malic acid derivatives.

1 7. 1. A method of flavoring sake with whole produce
2 concentrate comprising the steps of:
3 contacting a quantity of sake with a quantity of whole produce
4 concentrate;
5 blending the whole produce concentrate and the sake to form a
6 produce sake mixture;
7 subjecting the produce sake mixture to a rapid Pasteurization
8 process to produce Pasteurized flavored sake; and
9 adding a preservative to the Pasteurized flavored sake to
10 produce fully stabilized flavored sake.

1 8. The method according to Claim 7, wherein at least one of
2 the steps of contacting and blending is carried out at a reduced temperature.

3 9. The method according to Claim 8, wherein the reduced
4 temperature is between 33° F and 50° F.

1 10. The method of Claim 7 further comprising the step of
2 separating insoluble material from the produce sake mixture prior to the step
3 of subjecting to a rapid Pasteurization process.

1 11. The method according to Claim 10, wherein at least one
2 of the steps is carried out at a reduced temperature.

1 12. The method according to Claim 11, wherein the reduced
2 temperature is between 33° F and 50° F.

1 13. The method according to Claim 7, wherein the produce
2 concentrate is selected from the group consisting of fruit concentrate,
3 vegetable concentrate, herb concentrate and spice concentrate.

1 14. The method according to Claim 7, wherein the
2 preservative is selected from the group consisting of sulfur dioxide, sodium
3 sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium
4 benzoate and sodium benzoate.

1 15. The method according to Claim 14, wherein the
2 preservative further includes a material selected from the group consisting of
3 ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives,
4 malic acid and malic acid derivatives.

1 16. The method according to Claim 7, wherein the rapid
2 Pasteurization process is selected from the group consisting of flash
3 Pasteurization and tunnel Pasteurization.